



Winemaker's Reserve

By Wine Expert Tim Vandergrift

Date _____ Wine Variety _____

Starting Specific Gravity at 6 gallons _____

Product code _____
(5 digits, found on the box and the juice bag)

BEFORE YOU BEGIN

- ▶ Clean all of your equipment with One-Step, and rinse thoroughly with hot water. A tablespoon in 1 gallon of warm water will clean very effectively. Do not use any household cleaning products.
- ▶ Each time you are asked to sanitize your equipment below, do so by rinsing it with a solution of metabisulfite. Dissolve 3 tablespoons of metabisulfite powder in 1 gallon of cool water. Dip or spray your equipment with this solution, and rinse thoroughly. Leftover solution can be stored in a tightly sealed container for up to 2 months.
- ▶ Use good quality drinking water to make your wine. If you're unsure of your water quality, use bottled water.
- ▶ The starting temperature of the wine is critical. If the yeast is added to a kit that is too cold, it will not ferment or clear on schedule. Double-check to ensure the juice temperature is between 65°F and 75°F *before* adding the yeast.
- ▶ Hydrometer readings are required at each step. They help chart the conversion of the grape sugars into alcohol. Read your hydrometer by floating it in wine in the test jar. The Specific Gravity number is where the level of the wine meets the stem of the hydrometer.

PRIMARY FERMENTATION DAY 1-5

Ensure that your primary fermenter is capable of holding at least 6.5 US gallons before beginning. This extra volume is necessary to contain any foaming during primary fermentation. The Big Mouth Bubbler™ has gallon markings along the side.

1. Clean and sanitize primary fermenter and lid, spoon, hydrometer and test jar, wine thief, bung, airlock and thermometer, as described above. Rinse thoroughly.
2. Carefully pour the contents of the juice bag into the primary fermenter.
3. Top up the fermenter to the 6-gallon mark with lukewarm water and stir vigorously for 30 seconds.
4. Take your specific gravity reading now. Target specific gravity is 1.080 or higher. Record it above.
5. Check the temperature of the juice. It must be at 65°F–75°F. If it's not in this range, cover the primary fermenter and move it to a suitable environment for 1 to 2 hours until it is.
6. Open your package of yeast and sprinkle contents onto the surface of the juice.
7. Place lid on fermenter. Assemble airlock and bung, fill with water and place in hole in lid.
8. Place fermenter in an area with a temperature of 65°F–75°F, and stir the juice thoroughly every day.
9. Check the specific gravity daily. When it reads between 1.040 and 1.050, open the package of Yeast Nutrient and stir it into a half cup of lukewarm water. When it is completely dissolved, add it to the juice and stir in thoroughly.

EQUIPMENT REQUIRED

Primary Fermenter
Plastic 6.5 Gallon Big Mouth Bubbler™
Degasser or Long-Handled Stirring Spoon
Hydrometer & Test Jar
Wine Thief
Racking Tube & Hose
6-Gallon Carboy (Glass or Plastic)
Bung & Airlock
One-Step Cleaner
Metabisulfite Powder for Sanitizing
Bottle Filler
Thermometer

30 Wine Bottles, 30 Corks & Corker

INCLUDED IN YOUR KIT

Juice Bag
Yeast
Yeast Nutrient – Added to the Wine when Specific Gravity is Between 1.040 and 1.050
Kieselsoel & Chitosan (Clarifiers)
Potassium Metabisulfite – For the Degassing, Clearing and Stabilizing step. Not for Use on Equipment.
Potassium Sorbate (Prevents Refermentation)

IN SELECTED PRODUCTS

Oak Chips

SECONDARY FERMENTATION DAY 6–14

Target specific gravity 1.010–1.020

Primary fermentation will be mostly complete. Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief, carboy or jug, bung and airlock. Rinse well.

1. Carefully remove bung and airlock and then lid from the primary fermenter. Take and record a specific gravity reading.
2. If your kit contains oak chips, add them to the bottom of your secondary fermenter now.
3. Place your secondary fermenter directly below the primary and siphon the wine into it. Be sure to transfer all of the liquid, including any sediment that will flow through the siphon.
4. Attach the airlock and bung to carboy or jug. Remember to fill airlock halfway with water.
5. Leave the carboy in the fermentation area for 10–12 days to complete fermentation.

STABILIZING, CLEARING & DEGASSING DAY 15–27

Target Specific Gravity 0.998 or lower

At day 15, all active fermentation should be complete with no consistent bubbling. Check your specific gravity and do not proceed until it is at or below 0.998. You may need to allow extra time for fermentation to finish, especially if your winemaking area is cooler than 72°F.

Clean and sanitize siphon rod and hose, hydrometer and test jar, wine thief and a long-handled spoon or degasser, as well as a carboy or a primary fermenter (see below). Rinse well.

1. Take and record your specific gravity reading.
2. Place the wine up on a sturdy table or shelf at least 3 feet off the ground. Use the siphon rod to rack your wine into a sanitized carboy. If you don't have one, rack the wine into your primary fermenter. Rack vigorously, allowing carbon dioxide bubbles to escape. Leave thick sediment, but transfer all of the liquid.
3. Mix the contents of the pouch marked Potassium Metabisulfite into 1/4 cup (50ml.) of cool water until it is dissolved. Add it to your wine and stir.
4. Using a degasser, stir vigorously for 60 seconds to drive off CO₂ gas. If you're using a long-handled spoon, stir for 2 minutes.
You must stir hard enough to drive off all of the CO₂ gas, or your wine will not clear.
5. Add the pouch marked Kieselsoil to your wine and stir for 2 minutes.
6. Add the pouch marked Chitosan to your wine and stir for 2 minutes.
7. Mix the pouch marked Potassium Sorbate in 1/4 cup (50ml.) of cool water, dissolve and add to the wine. Mix thoroughly.
8. Ensure that your carboy is full to within 2 inches of the airlock. If you need to top up the carboy, add a similar finished wine, not water. If you used a primary fermenter for this step, you will need to rack one more time back into the freshly rinsed carboy.
9. Replace the bung and airlock on the carboy. Move to a cool area (50°– 68°F) for 7–10 days to clear.

BOTTLING

Wine should be completely clear. Clean and sanitize primary fermenter, hydrometer and test jar, wine thief, 30 wine bottles, bottle filler, siphon rod and hose. Rinse well.

1. Rack wine into your primary fermenter. Take **only** clear wine and leave all sediment behind.
2. Use the siphon rod and bottle filler to rack wine from fermenter into your bottles. Leave 1½ inches (about 2 finger-widths) of space between the bottom of the cork and the top of the wine.
3. Insert corks into bottles with corker.
4. Stand bottles upright for 3 days before turning them on their side for aging.
5. Store bottles in a dark, cool, temperature-stable place.

Your wine will taste quite good immediately, but you can store it in a dark, cool, temperature-stable place for up to a year.

Questions? Comments?

Contact us at winemakers@mastervintner.com